

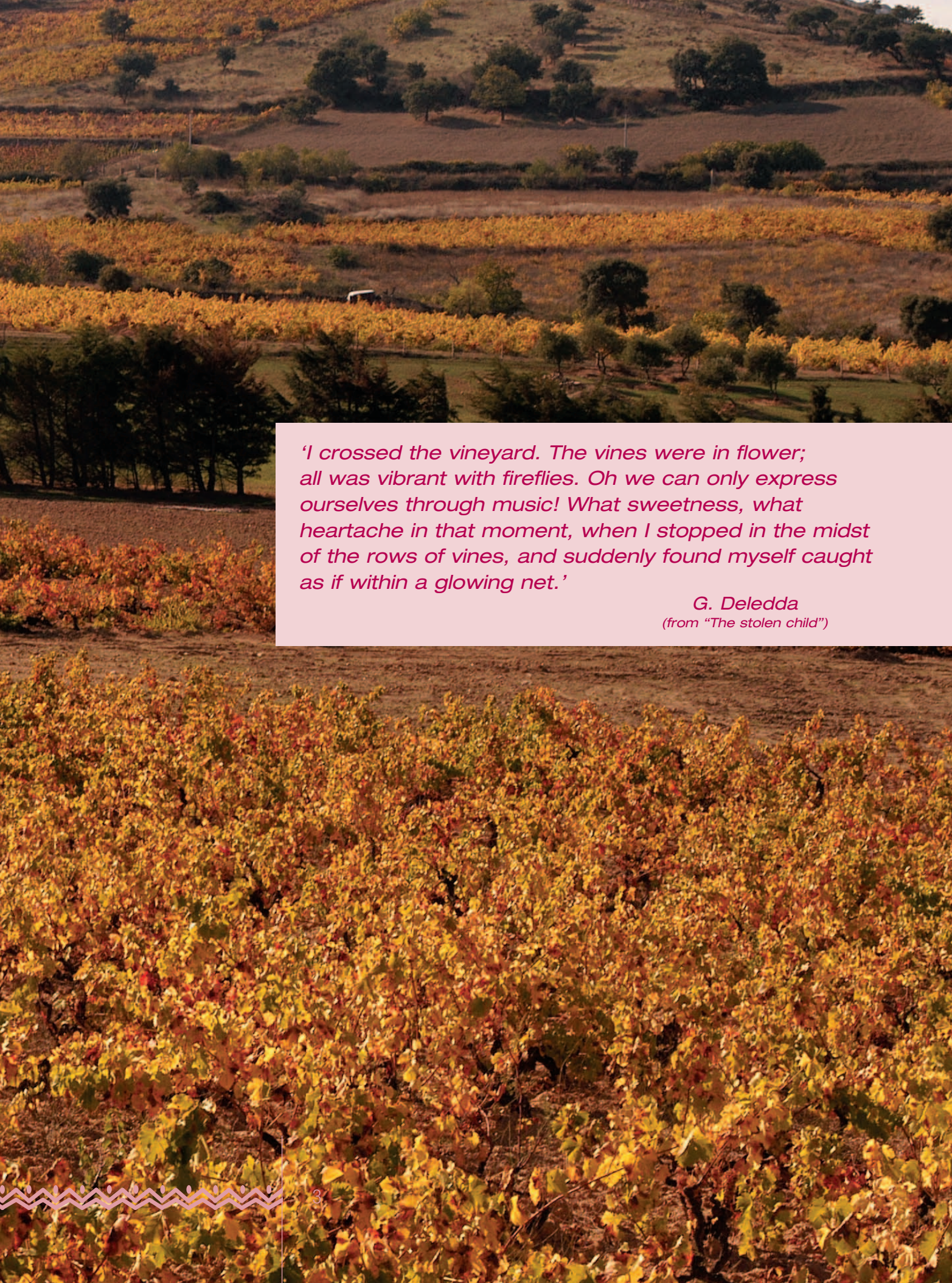
# Wines <sup>of</sup> Sardinia











*'I crossed the vineyard. The vines were in flower;  
all was vibrant with fireflies. Oh we can only express  
ourselves through music! What sweetness, what  
heartache in that moment, when I stopped in the midst  
of the rows of vines, and suddenly found myself caught  
as if within a glowing net.'*

*G. Deledda  
(from "The stolen child")*



# SARDINIA “INSULA VINI”

... In Sardinia  
the grapevine  
is to be found almost  
everywhere, from the  
fertile plains near  
the sea, up to  
the top of the hills...

Sardinia and wine, an enduring bond, with origins in the Nuraghic era, if not earlier. Recent studies of findings in Nuraghic archeological sites suggest the fascinating idea that wine-making activity was already underway as long ago as that. Other studies define the important role of Sardinia in the domestication of wild grapevines, aided by peoples who brought their own oenological skills to the island.

The grapevine is an integral feature of the Sardinian landscape. It is to be found almost everywhere, from the fertile plains near the sea to the hills, as well as in interior zones, where winemaking is often magically linked to age-old traditions. Viticulture has long occupied an important role in the Sardinian agricultural economy. The unique oenological and territorial characteristics of this region allow for an intensive viticulture, characterised by a high quality oenological production which reaches a high standard of excellence in favoured zones.

Used at first as a barter commodity, wine later became a commercial product in its own right. Over time, it developed into a messenger of culture and civility for so many peoples, and on our island, the ancient link between man and wine has lasted for uncountable centuries. It is almost certain that the *Vitis Vinifera*, like the olive, is an indigenous Sardinian wild plant, so much so that peoples in arrival carried neither stock nor branches, but the art of grafting, as well as techniques for the production and conservation of wine. Ever since its most remote origins, Sardinia has profited from what was brought by successions of foreign populations during their various periods of domination of

the island. Semitic, Cretian and Phoenician peoples created their various bases along the coasts; among which, Tharros and Kalaris, which became important and prosperous colonies. Punic, Roman and Byzantine peoples came next. The Phoenicians,





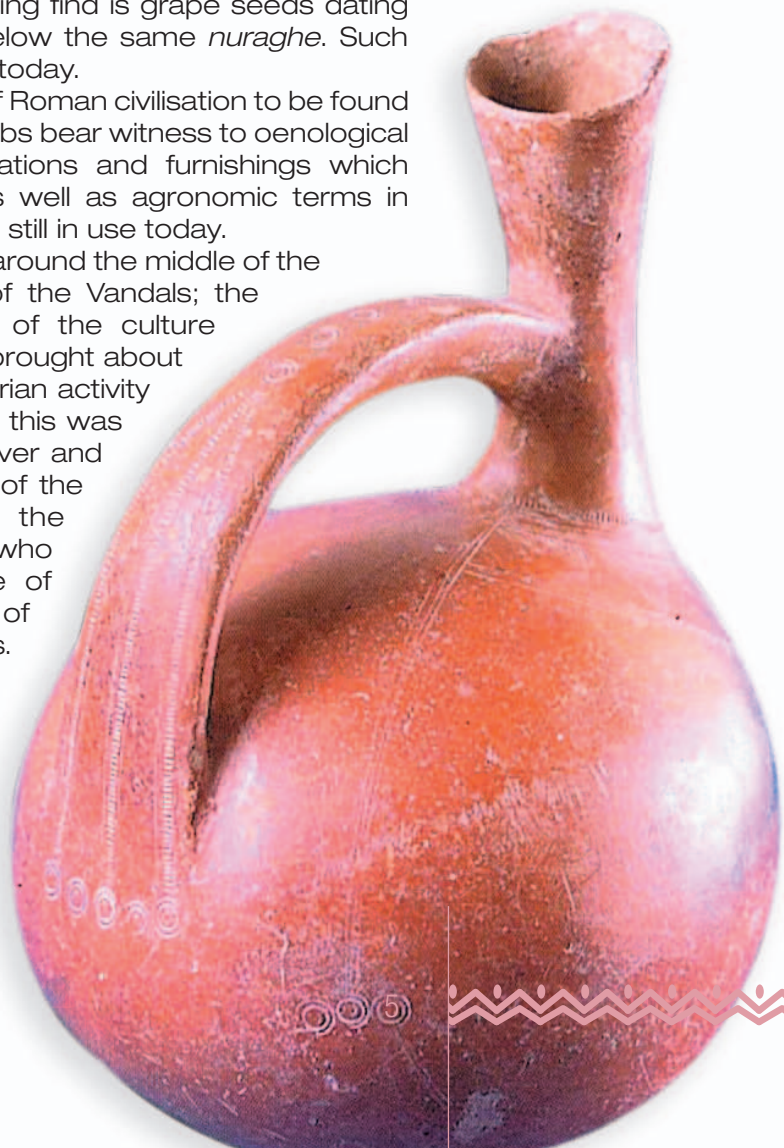
great viticulturalists, as well as able navigators, spread the culture of winemaking around the zones bordering on their colonies, whilst they were seeking to extend their commerce in the central-west Mediterranean. The Punics found a winemaking culture already in place: a culture which was to become dominant in the colonies of Kalaris, Tharros, Cornus, Nora and Olbia, thanks to their ever-developing relationship with the Sardinians.

The violent expulsion of the Punics by the Romans marked the start of a long period of Roman domination for Sardinia. Many archaeological remains relating to viticulture bear testimony to winemaking activities of the era. Findings in the important Arrubiu nuraghi complex at Orroli in the province of Cagliari where actual oenological workshops dating from the 2nd and 4th centuries A.D. have been discovered. Baths for grape-pressing, bases of wine presses and various types of vessels were also found. Perhaps the most surprising find is grape seeds dating from the same period, found below the same *nuraghe*. Such vine species are still to be found today.

Many and varied are the traces of Roman civilisation to be found on the island: necropolis and tombs bear witness to oenological activities in the form of decorations and furnishings which clearly refer to wine-making, as well as agronomic terms in Latin, and production techniques still in use today.

The Roman era came to an end around the middle of the 5th century with the invasion of the Vandals; the destruction and abandonment of the culture which accompanied the period brought about the resumption of intensive agrarian activity by the Byzantines. One result of this was the introduction of new vines, over and above the well organised norm of the period. In particular, it was the Basilican monks, of Greek ritual, who contributed to the renaissance of vine culture through the planting of new vines around their monasteries. Sardinia was one of the seven Byzantine provinces, the "Exarchate of Africa", and when Arab peoples, converted to

... the fascinating idea of wine production dating from the nuraghic period is hinted at by some archeological findings...







Islam, invaded territories facing the Mediterranean in the 7th century, Sardinia was only marginally involved, passing relatively unharmed through the period during which Moslem rulings forbade the consumption of wine. Sardinian winemaking carried on uninterrupted.

Following the decline of the Byzantine Empire, the four *Giudicati* of Cagliari, Arborea, Torres and Gallura were born.

During the *Giudicati* period, Sardinia set about consolidating and increasing its wine production, protecting vine cultivation and commerce by means of truly exemplary legislation. Such regulations were codified in the *Codice Rurale di Mariano IV d'Arborea*, dating back to 1353, and formed part of the *Carta de Logu*, issued by Eleonora d'Arborea at the end of the 1300's. Severe sanctions, generally pecuniary, but going as far as the cutting off of the left hand, for those who uprooted or set fire to the vines of others, were imposed.

In the *Codice degli Statuti del Libero Comune di Sassari*, dating from the late 1200's, article

128 applied to over-production of vines in the north of the island, introducing even so long ago, the current system governing the planting of new vines, "De non pastinare vingna: Nobody, man nor woman may plant nor have planted vines in the territory of Sassari or nearby, except if someone has a vine and wants to uproot it from the land, he/she can only replace the number uprooted, and if someone has fallow-land, he can plant tricola or similar vines, not to be transformed into wine on his/her land".

Between the 13th and 18th centuries, new cultivars were introduced to the island under Aragonese and Spanish domination. Such types, both of black and white types, are still, for the most part, under cultivation.

The introduction of the new system of growing vines known as *sa catalanisca*, which means without support, as opposed

... the *Carta de Logu*  
of Eleonora D'Arborea,  
introduced in the  
Giudicale period,  
regulated Sardinian  
wine-making activities...



to the *sa sardisca*, where vines were supported is also attributed by some to this period. Other historians maintain that this system was already in use in Sardinia during the Roman era, from which use the term *alberello latino* derives, and is still in use. At the end of the 19th century, that is to say before phylloxera devastated vine plantations, Sardinia had about 80,000 hectares dedicated to specialised vine growing. After replantation of new vines grafted onto American rootstocks, viticulture took off again and expanded to such a point that around 75,000 hectares were occupied. Alongside this growth of winemaking, programmed with incentives by the Regione Sardegna, cooperatives for the processing of grapes in modern plants took place.

The winemaking structure, well set up and in constant development, is flanked by cooperative and private infrastructures, represented by small and medium businesses, using modern technology at the avantgarde of organisation and commercialisation of wine production.

The application of “state of the art” technology has finally allowed Sardinia to compete in the marketing of quality wines with the greatest European producers. On this generous, hospitable island, the climate, the soil and the species of vines knowledgeably nurtured by mankind have given birth to wines of high quality, some vigorous and robust, others elegant and aristocratic, but always conceived in harmony between production and environment. The equilibrium and singular taste sensations of Sardinian wines remind us of the richly-coloured fabrics of the island’s traditional costumes, an expression of ancient Sardinian culture.

Imagination runs unbounded in this extraordinary land, perfumed with the Mediterranean scrub, lashed by the Mistral and cradled by sea breezes.

... Sardinia has finally reached the point of being able to produce and market high quality wines, thanks to the application of new, advanced technology.



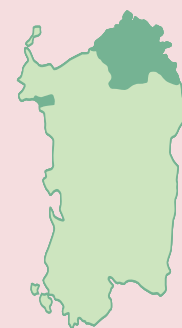






# VERMENTINO

Sardinia is undoubtedly the chosen land for this species, which together with Cannonau, represents the most typical expression of regional winemaking. Coming to Sardinia through Corsica at the end of the 1800's, from the granite terrain of Gallura, where it found its perfect habitat, it spread throughout the island, where it currently occupies about 2,800 hectares. The Vermentino cultivated in Sardinia is a wine of great personality, which bears no comparison to other Italian or foreign wines, even if they bear the same name. Its presence throughout the island, characterised by varying environments of cultivation, allows the wine to express the various characters of its zones of origin, whilst maintaining a unifying, common characteristic of quality. Demand for this wine has shown constant and consistent growth. Among the three most important types, Vermentino has shown constant growth in demand, never suffering from serious fluctuations. Vermentino vines are currently used for the production of DOCG Vermentino di Gallura, and the DOC Vermentino di Sardegna, as well as Alghero Vermentino frizzante (sparkling). The Vermentino di Gallura has a pale straw colour, with shades of luminous gold, a strong and refined perfume of mature fruit, broom and aromatic herbs. The taste is dense, soft with dry overtones, and a warm "mineral" aftertaste.



## DOC VERMENTINO DI SARDEGNA

<b>Vine</b>	Min. 85% Vermentino, max. 15% other suitable non-aromatic white grapes of Sardinian cultivation
<b>Zone of production</b>	All Sardinia
<b>Grape yield</b>	Max. 200 quintals/hectare
<b>Wine yield</b>	Max. 65%
<b>Alcohol</b>	Min. 10.5°; min. 11.0° for Sparkling wine
<b>Typology</b>	Dry, Medium sweet, Sparkling

## DOC ALGHERO VERMENTINO FRIZZANTE

<b>Vine</b>	Min. 85% Vermentino, max. 15% other suitable non-aromatic white grapes of Sardinian cultivation
<b>Zone of production</b>	All of the municipalities of Alghero, Olmedo, Ossi, Tissi, Usini, Uri, Ittiri, and parts of Sassari
<b>Grape yield</b>	Max. 160 quintals/hectare
<b>Wine yield</b>	Max. 70%
<b>Alcohol</b>	Min. 10.5°

## DOCG VERMENTINO DI GALLURA

<b>Vine</b>	Min. 95% Vermentino, max. 5% other suitable white non-aromatic grapes of Sardinian cultivation
<b>Zone of production</b>	The entire Gallura zone
<b>Grape yield</b>	100 quintals/hectare; max. 90 quintals/hectare for Superior typology
<b>Wine yield</b>	Max. 70%
<b>Alcohol</b>	Min. 11.0°, 12.0° for Superior typology
<b>Typology</b>	Superior

*Ca zappa la 'igna d'austu,  
piena la cupa di mustu.*

He who works the vine in  
August, will find his barrel full.







# NURAGUS

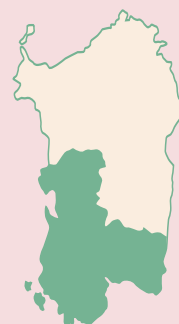


Among the white-grape vines of Sardinia, Nuragus is still the most widely cultivated, even though it has shown a gradual territorial concentration of late. Growing is concentrated in the provinces of Cagliari and Oristano, where it occupies some 3,300 hectares. The origins, lost in time, place it among the oldest vines introduced to Sardinia, probably being brought by Phoenician mariners, who built the ancient city of Nora, the remains of which can still be seen in the south-west coastal zone of Cagliari. The considerable diffusion of this vine over the years may be due to its rusticity, adaptability to any type of terrain and, above all, to its abundant productivity.

A wine of medium alcohol content and of a delicate straw colour, it is derived from Nuragus grapes. The wine is sharp-tasting, and pleasantly fresh to the palate. It often has verdant overtones, and hints of white flowers, green apples and delicate citrus flavours. The wine was granted DOC Nuragus di Cagliari status in 1975.

## DOC NURAGUS DI CAGLIARI

<b>Vine</b>	Min. 85% Nuragus, max. 15% other suitable non-aromatic white grapes of Sardinian cultivation
<b>Zone of production</b>	Province of Cagliari and Campidano di Oristano
<b>Grape yield</b>	Max. 200 quintals/hectare
<b>Wine yield</b>	Max. 70%
<b>Alcohol</b>	Min. 10.5°
<b>Typology</b>	Dry (also lightly sparkling), medium-sweet (also lightly sparkling)



*Chini buffat binu,  
no nerit mai  
imbrigu a su bixinu.*

He who drinks wine,  
should never call his  
neighbour drunk.









# SEMIDANO



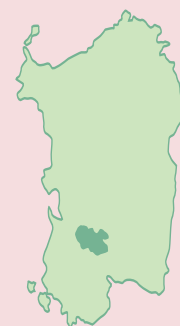
A white-grape species of uncertain origins, common all over the island since ancient times. The end of the 19th century witnessed a substantial reduction in vineyards following the phylloxera blight, after which more productive, and resistant species, such as Nuragus, came to be preferred when re-planting became due.

Semidano is currently grown only in a small area of the Campidano of Oristano, on medium clay and chalky soil, on hillsides. A very fine wine is obtained from the species, characterised by a luminous golden straw colour, floral scents, with accents of peach and apricot. The taste is pleasantly soft, with suggestions of fruit and aromatic herbs.

The DOC title of Sardegna Semidano, with the sub-denomination of Mogoro was conferred in 1995.

## DOC SARDEGNA SEMIDANO

<b>Vine</b>	Min. 85% Semidano, max. 15% other suitable non-aromatic white grapes of Sardinian cultivation
<b>Zone of production</b>	All Sardinia
<b>Subdenomination</b>	Mogoro
<b>Grape yield</b>	Max. 130 quintals/hectare, Mogoro subregion 110 quintals/hectare
<b>Wine yield</b>	Max. 70%
<b>Alcohol content</b>	Min. 11.0°; Mogoro subregion 11.5°
<b>Typology and alcohol content</b>	Superior min. 13.0°; Sparkling min. 11.5°; Straw wine min. 15.0°, 2.0° of which to be developed and a wine yield of no more than 50%



*Domo fatta e binza posta,  
mai si pagat cantu costat.*

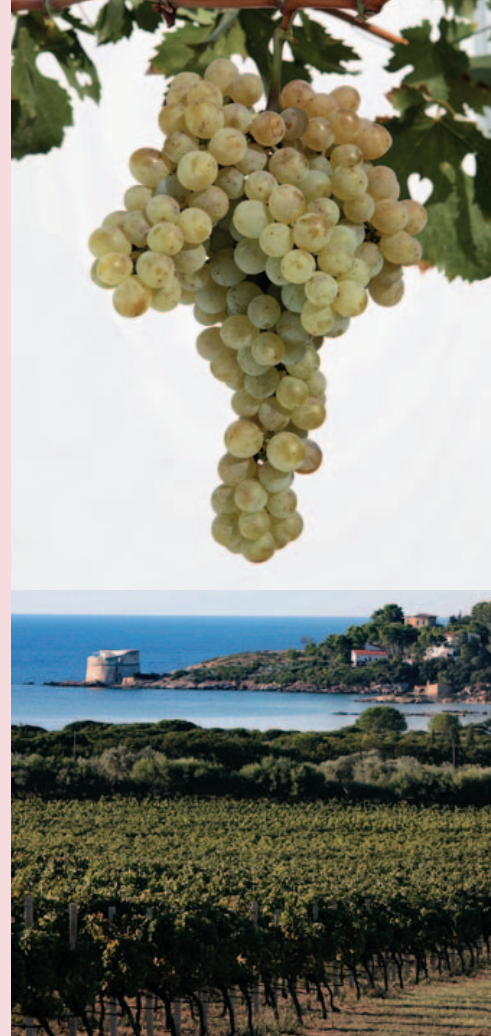
Making a home and  
planting vines never  
pay what they cost.







# TORBATO



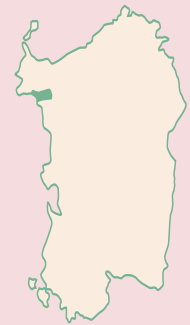
History relates that this vine landed in Spain in the wake of the Carthaginians and Phoenicians, who came from the Aegean sea basin, considered to be the place of origin of the great Malvasia family, a family in which Torbato is surely to be numbered. Subsequent eras saw the vine spread to areas around the Mediterranean basin, including Sardinia, where it was introduced during the period of Spanish dominion. Cultivation of the vine increased considerably during the 300-year period of Catalan occupation of the island. Most of the wine was exported to the court of the King of Aragon, where it was particularly appreciated.

Nowadays, it is grown in a small, 900 hectare zone of Alghero, an area bearing clear signs of its Catalan past. Torbato is purely produced to obtain the eponymous wine, as well as a sparkling variety, both bearing the title of DOC Alghero.

The wine is of a medium straw colour, with a taste which recalls minerals, white flowers and fruit. It is both lively and refreshing.

## DOC ALGHERO TORBATO

<b>Vine</b>	Min. 85% Torbato, max. 15% other suitable non-aromatic white grapes of Sardinian cultivation
<b>Zone of production</b>	Alghero, Ittiri, Olmedo, Ossi, Tissi, Usini, and parts of Sassari
<b>Grape yield</b>	Max. 140 quintals/hectare
<b>Wine yield</b>	Max. 70%
<b>Alcohol</b>	Min. 11.0°
<b>Typology</b>	Sparkling min. 11.5°



*Vi massa dols,  
fa lu cor agre.*

If thy wine do be too sweet,  
then bitter shall thy  
poor heart beat.







# CANNONAU

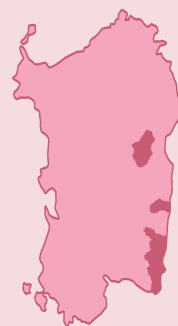


This red wine perhaps brings to mind, more than any other, memories of Sardinia, its ancient traditions and welcoming hospitality. The type is cultivated throughout the island, the interior being the most favoured zone. Its origins are still unclear, but recent studies, still underway, suggest that winemaking was carried out as long ago as the Nuraghic period; therefore, probably Cannonau was already cultivated in Sardinia at the time of Spanish dominion, when researchers historically date back the introduction of this vine in the island.

Cannonau accounts for 30% of the land dedicated to vine production in Sardinia, covering 7,500 hectares, 70% concentrated in the province of Nuoro. Wine yield per hectare has never been high, and reaches on the average 80 quintals. Cannonau is characterised by a special fineness of taste and perfume which varies from zone to zone: it has a good structure and an aftertaste recalling -in various expressions- blossoms or fresh forest berries, with riper notes of fruit jam and hints of warm spices in the Reserve and fortified wines. Its DOC denomination is Cannonau di Sardegna.

## DOC CANNONAU DI SARDEGNA

<b>Vine</b>	Min. 90% Cannonau, max. 10% other suitable black grapes of Sardinian cultivation
<b>Zone of production</b>	All Sardinia
<b>Subdenomination</b>	Oliena or Nepente di Oliena; Capo Ferrato; Jerzu
<b>Grape yield</b>	Max. 110 quintals/hectare
<b>Wine yield</b>	Max. 70%
<b>Typology and alcohol content</b>	Rosé (min. 12.5°); Red (min. 12.5°); Reserve (min. 13.0°); Dry fortified wine (min. 18.0°); Sweet fortified wine (min. 16.0°)
<b>Ageing</b>	Min. 2 years, of which at least 6 months in oak or chestnut barrels for reserve; min. 1 year, at least 6 months in barrel for fortified wine



*Su binu est bonu a biere,  
ma nde faghet a riere.*

Wine is good to drink,  
but it makes us laugh.





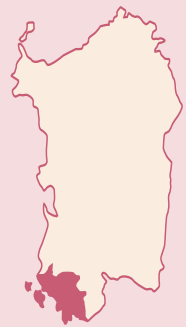


# CARIGNANO

Production of this characteristic wine is almost totally concentrated in the Sulcis, a zone between the final mountain range of south-western Sardinia and the sea. It was probably the Phoenicians, founders of ancient *Sulci* on the isle of Sant'Antioco, who introduced the vine to Sardinia. The area under cultivation is only around 1,700 hectares, but despite this, Carignano may be considered one of the most important and prestigious of all Sardinian wines. The capability of the vine to resist salt sea-borne winds has allowed cultivation on the sandy soil of Sulcis, in a hot, sunny zone, where the low yield per vine confers a vigour and richness of perfume to the wine. A deep red wine results from this balance between climate and soil, with warm perfumes of plums and cherries, sweet spices, chocolate, liquorice and black pepper. The taste is aristocratic and well-balanced, suggesting soft, elegant tannin overtones. Recognised as DOC in 1977, it is marketed as DOC Carignano del Sulcis.

## DOC CARIGNANO DEL SULCIS

<b>Vine</b>	Min. 85% Carignano, max. 15% other black grapes cultivated in Sardinia
<b>Zone of production</b>	The municipalities of the historical subregion of Sulcis, in the province of Cagliari
<b>Grape yield</b>	Max. 110 quintals/hectare
<b>Wine yield</b>	Max. 65% red and 60% rosé
<b>Typology and alcohol content</b>	Rosé (min. 11.5°); Red (min. 12.0°); Red reserve (min. 12.5°); Red superior (min. 13.0°); New wine (min. 11.5°); Fortified wine (16.0°, 2.0° of which to be developed)
<b>Ageing</b>	Min. 2 years in barrels, at least 6 months of which refining in bottles for Reserve and Superior typologies and 6 months for Straw wine, at least 3 of which in bottles.



*Scet'in su binu sa beridadi.*

In vino veritas.







# BOVALE SARDO



The name Bovale refers to two species of vine, Bovale Sardo and Bovale di Spagna; the latter, which came to the island from Spain around 1300, is also known as Bovale Grande.

Recent research confirms a substantial difference between the two species. Bovale Sardo, known locally and synonymously as *Muristellu*, of known origins, is to be found in various zones of the island, but finds its favoured terrain in the sunny Mandrolisai zone, in the province of Nuoro, as well as Terralba, in the Oristano area.

The wine is rich in extract, in alcohol and polyphenolic complexity, particularly where derived from vines grown using the *alberello sardo* technique, and is harvested late in the season.

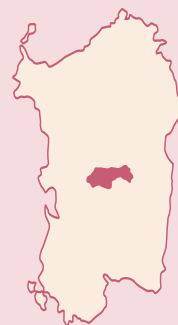
Along with Monica and Cannonau, it has the DOC title of Mandrolisai; Bovale Grande being denominated DOC Campidano di Terralba or Terralba.

## DOC MANDROLISAI

<b>Vine</b>	Min. 35% Bovale Sardo, 20-35% Cannonau, 20-35% Monica; max. 10% other suitable grapes of Sardinian cultivation
<b>Zone of cultivation</b>	The Municipalities of the Provinces of Nuoro and Oristano of the Mandrolisai historical area
<b>Grape yield</b>	Max. 120 quintals/hectare
<b>Wine yield</b>	Max. 70% (red), 65% (rosé)
<b>Typology and alcohol content</b>	Red and Rosé min. 11.5°; Red superior, min. 12.5°
<b>Ageing</b>	2 years, one of which in barrels for Superior typology

## DOC CAMPIDANO DI TERRALBA OR TERRALBA

<b>Principally vine</b>	Bovale Sardo and Bovale di Spagna
<b>Secondary vines</b>	Max. 20% Pascale di Cagliari, Greco Nero and Monica
<b>Zone of cultivation</b>	The Municipalities of the Province of Oristano
<b>Grape yield</b>	150 quintals/hectare
<b>Wine yield</b>	Max. 70%
<b>Alcohol</b>	11.5°



*Su binu a su sapore,  
su pane a su colore.*

Wine for taste,  
bread for colour.







# CAGNULARI

This ancient species finds its chosen environment in a small zone of north-west Sassari. It has a preference for chalky, fine clay soil, and sunshine, where it is cultivated today, as ever, using the *alberello sardo* system or a low vertical shoot positioning. It becomes rich in sugars and polyphenolic compounds, which give structure and complexity to the wine. Many experts feel that it has some similarity to Bovale Sardo wine. The wine itself is known as DOC Alghero Cagnulari, brilliant ruby-red, with intense and elegant wild red fruits and jam flavours, full of balsamic notes. It is smooth and delicate on the palate.

## DOC ALGHERO CAGNULARI

<b>Vine</b>	Min. 85% Cagnulari, max. 15% other suitable grapes of Sardinian cultivation
<b>Zone of production</b>	Alghero, Ittiri, Olmedo, Ossi, Tissi, Usini and parts of the Municipality of Sassari
<b>Grape yield</b>	Max. 130 quintals/hectare
<b>Wine yield</b>	Max. 70%
<b>Alcohol</b>	Min. 11.0°



*Sa binza noa  
servit in betzesa.*

The new vine will  
serve us when we are old.







# MONICA



This species, one of the longest-standing in Sardinia, is to be found all over the island, in varying concentrations, and covers some 3,000 hectares.

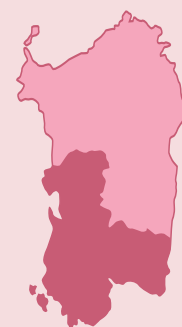
The most widely-accepted hypothesis regarding its origins places the introduction of the vine to the island around the 11th century, by the Camaldulian monks, from whom its well-known name is derived. Another theory attributes its introduction to the period of Spanish dominion, and in fact the vine is known in some zones as Monica di Spagna, or Uva Mora (Moorish grape). This species gives of its best in fairly deep, chalky soil, in hilly zones, well exposed to the sun.

Wines made exclusively from the Monica grape retain the fresh perfume of berries and cherries, red fruit jam and are delicately spicy; often accompanied by an undertone of sweet almond. The taste is warm and pleasantly soft.

Two typologies of DOC wine are obtained from the Monica species: Monica di Sardegna and Monica di Cagliari, the latter being currently quite rare. Along with Bovale and Cannonau, it is part of the DOC Mandrolisai denomination.

## DOC MONICA DI SARDEGNA

<b>Vine</b>	Min. 85% Monica, max. 15% other suitable non-aromatic black grapes of Sardinian cultivation
<b>Zone of production</b>	All Sardinia
<b>Grape yield</b>	Max. 150 quintals/hectare
<b>Wine yield</b>	Max. 70%
<b>Typology and alcohol content</b>	Dry (min. 11.0°); Medium sweet (min. 11.0°); Lightly sparkling (min. 11.0°); Superior (min. 12.5°)
<b>Ageing</b>	One year for Superior typology



*Binu 'onu e pane modde duran pagu.*

Good wine and soft bread don't last.







# MOSCATO



An ancient species, already present at the time of the Romans, who called it *vitis apiana*, due to its always being surrounded by bees, attracted by the sweetness of its grape. It can be found throughout Mediterranean wine-growing territories. In Sardinia, it is chiefly present in the chalky, sunny zones of lower Campidano and Romangia, as well as the granite area of Gallura.

The three areas give three characteristic typologies of Moscato, which have the following DOC nomenclature: Moscato di Cagliari, Moscato di Sorso-Sennori and Moscato di Sardegna spumante, sub-typed as Tempio or Gallura.

The sparkling variety apart, we may consider Sorso-Sennori as the best example of this marvellous wine, traditionally grown with the *alberello* system, of low yield per hectare. Exposure to the sun on dry chalky soil gives great depth to the taste of this rich, aromatic wine. Its warm colour suggests amber, the perfume is that of its fruit of origin, enriched with suggestions of honey, almond, figs, apricot jam and *mosto cotto* (cooked must). Exquisitely sweet, warm and soft to the palate.

## DOC MOSCATO DI CAGLIARI

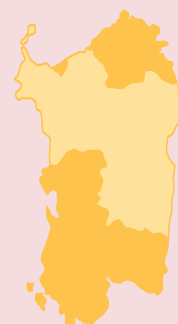
<b>Vine</b>	Min. 95% Moscato bianco, max. 5% other suitable grapes cultivated in Sardinia
<b>Zone of production</b>	The Municipalities of the Provinces of Cagliari and Oristano
<b>Grape yield</b>	Max. 110 quintals/hectare
<b>Wine yield</b>	Max. 65%
<b>Alcohol</b>	15.0°, of which at least 3.0° to be developed
<b>Typology</b>	Natural fortified wine min. 17.5°, 2.5° of which to be developed Natural fortified Reserve of at least 1 year ageing

## DOC MOSCATO DI SORSO-SENNORI

<b>Vine</b>	Min. 95% Moscato bianco, max. 5% other suitable grapes cultivated in Sardinia
<b>Zone of production</b>	Sorso and Sennori areas, in the Province of Sassari
<b>Grape yield</b>	Max. 90 quintals/hectare
<b>Wine yield</b>	Max. 60%
<b>Alcohol</b>	15.0°, of which at least 3.0° to be developed
<b>Typology</b>	Sweet fortified wine

## DOC MOSCATO DI SARDEGNA SPUMANTE

<b>Vine</b>	Min. 90% Moscato bianco, max. 10% other suitable white grapes cultivated in Sardinia
<b>Zone of production</b>	All Sardinia
<b>Subdenominaton</b>	Gallura or Tempio Pausania
<b>Grape yield</b>	Max. 130 quintals/hectare
<b>Wine yield</b>	Max. 70%
<b>Alcohol</b>	11.5°, of which at least 3.5° to be developed; max. alcohol content 14.5°



*Si pioi a ginnaggiu,  
s'addoca lu 'inu a maggju.*

When the rains of January do come, the wine is good till May.







# NASCO



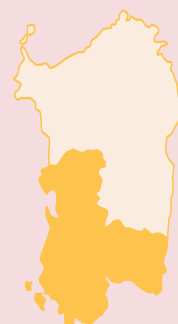
This highly-regarded fine wine has been cultivated in Sardinia for a very long time. Nowadays, cultivation is concentrated in the sunny, chalky zones around the Cagliari coastal hinterland. Its dialect name, *Nascu* is derived from *Muscus*, which means musk, aptly describing the unmistakable perfume to be found particularly in matured examples. Already known in Roman times, the species was to be found all over the island until the middle of the last century, to such an extent that it was judged as one of the most prestigious wines of Sardinia at the Vienna Universal Exhibition of 1873.

Chiefly cultivated using the classic *alberello latino* system, Nasco is currently enjoying a well-deserved revival, even though production is limited, and appreciated by a small, discerning public. The colour is an elegant, warm topaz, the texture is dense, the perfume is extraordinarily intense and reminds us of honey, mature fruit, dates, figs, candied orange, with a finish of sunny, musky, Mediterranean scents. It is dense, sweet and like velvet to the palate.

DOC recognition since 1972.

## DOC NASCO DI CAGLIARI

<b>Vine</b>	Min. 95% Nasco, max. 5% other suitable grapes cultivated in Sardinia
<b>Zone of cultivation</b>	Parts of the Municipalities of the Provinces of Cagliari and Oristano
<b>Grape yield</b>	Max. 100 quintals/hectare
<b>Wine yield</b>	Max. 65%
<b>Alcohol</b>	14.5°, of which at least 2.5° to be developed
<b>Typology, alcohol content</b>	Dry, min. 14°; Dry fortified wine, min. 17.5%, 2.5° of which to be developed; Fortified Reserve
<b>Ageing</b>	Min. two years, one of which in barrels for Reserve typology



*In sa cuba minore  
su binu bonu.*

Great wine is to be found  
in small barrels.





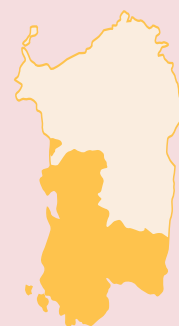


# MALVASIA



A refined, delicate dessert and meditative wine considered a symbol of hospitality and friendship, reserved for special occasions and special people. The name of the wine comes from the Greek port of Monemvasia in the Peloponnese, where, around 1400, a flourishing wine trade with various Mediterranean localities began. Vine species were also spread through this commerce, and this is why Malvasia can be found under widespread cultivation in Italy, but with very varied ampelographic characteristics.

According to some researchers, the Malvasia species was already present in Sardinia in the Byzantine era, in the Planargia hills and around the Campidano di Cagliari. The probability of Greek origin is confirmed by the dialect expression *Alvarega*, which means White Greek. Two different DOC wines derive from this renowned vine species, Malvasia di Bosa and Malvasia di Cagliari. They are very different from both an organoleptic and taste point of view, chiefly due to varying climatic conditions and cultivation techniques. The defining characteristic of Malvasia di Bosa production is a maturation in barrels, which are not completely filled, and the important presence of *flor* yeasts. This lends the wine a warm and luminous golden tonality, as well as an intense and refined taste of mature fruit, honey and roasted almonds. To the palate, it presents a prolonged, velvet-like presence of great balance and harmony. Malvasia di Cagliari is not matured in barrels, apart from the Riserva typology, and is characterised by a lighter golden colour, as well as fresher taste given by fine and elegant flower and fruit notes.



## DOC MALVASIA DI BOSA

<b>Vine</b>	Malvasia min. 95%, max. 5% other suitable grapes of Sardinian cultivation
<b>Zone of cultivation</b>	The Municipalities of the Planargia historical sub-region
<b>Grape yield</b>	80 quintals/hectare; wine yield: max. 70%
<b>Typology and alcohol content</b>	Natural sweet: min. 15.0°. Dry min. 15.0°, Natural fortified Sweet wine min. 17.5°; Dry fortified wine min. 17.5°
<b>Ageing</b>	Min. two years

## DOC MALVASIA DI CAGLIARI

<b>Vine</b>	Malvasia min. 95%, max. 5% other suitable grapes of Sardinian cultivation
<b>Zone of cultivation</b>	Parts of the Municipalities of the Province of Cagliari and of the Campidano di Oristano area
<b>Grape yield</b>	Max. 110 quintals/hectare; wine yield: max. 65%
<b>Alcohol</b>	14.0°, 2.0° of which to be developed
<b>Typology and alcohol content</b>	Dry min. 14.0°, Fortified wine min. 17.5°, of which 2.0° to be developed; Dry fortified wine: min. 17.5°, of which 1.0° to be developed; Fortified Reserve: at least two years of ageing, one of which in barrels

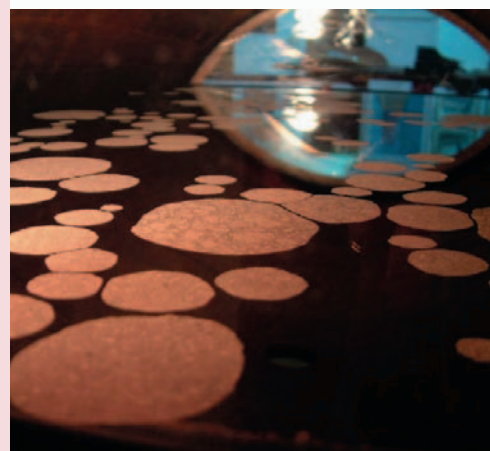
*Cherrer sa cuba piena  
e-i sa muzere imbreaga.*

You can't have  
a full barrel and a drunk wife.





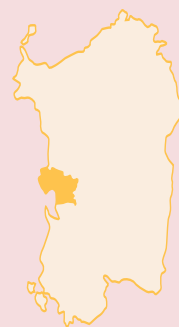
# VERNACCIA



An ancient and noble species, found in Sardinia since the times of the Phoenicians, who introduced it along the Oristano coast, the Sinis peninsula and the ancient staging port of Tharros.

Cultivation has always been exclusively limited to the Province of Oristano, where it is chiefly grown using the *alberello latino* method. It flourishes in the low terrain of the Tirso and Rio Mannu flood-lands. The name of the vine, held to have been conferred by the Romans, derives from *vernacula*, which means a grape of the zone. This would explain the presence of the *Vernacce* species in other wine-producing zones of Italy, although they have nothing in common with Sardinian Vernaccia.

This superb wine, the pride of Sardinian oenology, owes its unique characteristics to an oxidative maturation, of at least 3-4 years in barrels which are not completely filled. The presence of oxygen encourages the rise of yeast to the top of the must, forming characteristic *flor* film, which contributes to the special aroma, known in the ancient vernacular as *Murrai*. This particular refinement happens even today in the traditional wineries (cantine di Oristano) made of straw and mud with a typical terracotta roof. As long ago as the 19th century, Cettolini wrote of Vernaccia, “... *It must be judged by the senses... its aroma is worthy; the delicacy of its completeness conquers us- that curious taste of bitter fruit, so gracious, so seductive, of which we never tire. Instead, we submit*”. This poetic description is well-suited to Vernaccia, a dry wine with a unique personality revealed to us through all its sensory expressions, including the warm amber shades of its colour, its complex, ethereal taste sensations of Madera, dried fruit, almond flowers and bitter honey which linger on the palate with extraordinary tenacity. Apart from DOC Vernaccia di Oristano, the first Denomination recognised in Sardinia in 1971, a young white wine known commercially as IGT Valle del Tirso is produced.



## VERNACCIA DI ORISTANO DOC

<b>Vine</b>	Vernaccia 100%
<b>Zone of cultivation</b>	The Municipalities of the Lower Tirso subregion
<b>Grape yield</b>	Max. 80 quintals/hectare
<b>Wine yield</b>	Max. 65%
<b>Alcohol</b>	Min. 15.0°
<b>Typology, alcohol content</b>	Superior min. 15.5°, Dry fortified wine min. 18.0°, Sweet fortified wine min. 16.5°
<b>Ageing</b>	Min. 2 years in barrels, min. 3 years for Superior typology

*Annada de binu,  
annada de pagu tinu.*

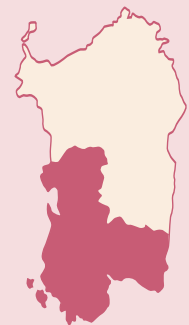
The more the wine,  
the less the wisdom.







# GIRÒ



A prestige vine species, capable of producing elegant and refined dessert wines. Introduced to the Campidano di Cagliari during the period of Spanish domination, it is currently grown in very small areas, mostly situated in the south of the island. DOC status of 'Girò di Cagliari' was granted in 1972. Production of this delicious sweet red wine lived through a period of great fame in the past, being recognised and receiving awards in various national and international festivals. It is one of the few Italian *Liquoroso* wines which can be compared favourably with the well-known Iberian Porto and Madera. It has an intense deep red colour, with brilliant orange hues, and an elegant perfume of cherry jam, caramel and quince. It is consistent and velvet-like to the mouth, well-balanced for sweetness and warm seduction.

## DOC GIRO' DI CAGLIARI

<b>Vine</b>	Min. 95% Girò, max. 5% other suitable grapes of Sardinian cultivation
<b>Zone of production</b>	All the Municipalities of the Province of Cagliari and some Municipalities of the Province of Oristano
<b>Grape yield</b>	Max. 120 quintals/hectare
<b>Wine yield</b>	Max. 60%
<b>Alcohol</b>	Min. 14.5°, of which 2.5° to be developed
<b>Typology and alcohol content</b>	Dry 14.0°, 0.5° of which to be developed; Fortified wine 17.5°, 2.5° of which to be developed; Dry fortified wine 17.5°, 1.0° of which to be developed; Fortified wine Reserve
<b>Ageing</b>	Min. 2 years and at least one in barrels for Reserve typology

*S'abba pro sa tanca,  
su binu pro sa banca.*

Water for the earth,  
wine for the table.





## **LAORE Sardegna**

Department for the multifunctionality  
of agricultural enterprises,  
rural development & agrifood chain

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AUTONOMA  
DELLA SARDEGNA**

**Laore Sardegna**

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